



# THE ALLIANCE

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Created By:  
Darcy Brondt, R.S.  
Mike Shafer, R.S.

## From the Desk of David Ludwig MPH, R.S., Maricopa County Environmental Health Division Manager

On October 3<sup>rd</sup>, the State adopted a new food code. This replaced a code and inspection system that was 25 years old. In our previous newsletters, we made reference to such a change but a number of the new requirements are causing concern to the regulated community, so I felt it is best to highlight some of these changes:

**Item #1:** Potentially hazardous food (PHF) cooking temperatures – new cooking temperatures based on destruction of bacteria and parasites.

**Item #2:** Hot holding temperature – 130°F, I would recommend continuing to hold at 140°F but a violation will not be noted unless it is less than 130°F.

**Item #3:** PHF properly reheated to 165°F from an inspected food processor may only need to be heated to 130°F for hot holding.

**Item #4:** Cooked PHF must be cooled from 130°F to 70°F in two hours and to 41°F in an additional four hours.

**Item #5:** PHF held at proper cooling temperatures (45°F – 41°F for new equipment).

**Item #6:** Employees hands and exposed arms clean – (visual inspection done).

**Item #7:** Hand washing facilities available and functional – (first item checked because inspectors will be washing their hands before starting the inspection).

**Item #8:** Employees using proper hand and arm cleaning procedures (train your employees to wash for 20 seconds).

**Item #9:** Live animals properly handled (If you serve shellfish or fish from a live tank, make sure that measures are taken to prevent contamination). Don't forget to wash your hands.

**Item #10:** Person In Charge (PIC) requires employees to report illnesses (PIC has pro-

cedure to screen employees to prevent the transmission of foodborne illness. Employees understanding the importance of reporting their illness to their supervisor may accomplish this).

**Item #11:** Employees eating, drinking or using tobacco only in designated areas (drink cups with straw and lid allowed).

**Item #12:** Persons with discharges from eyes, nose or mouth prohibited from food preparation.

**Item #13:** Food service workers prevent contamination of ready to eat foods (RTE's) through approved methods (i.e. use of utensils, non-latex gloves, or by obtaining an exemption from this Department).

**Item #14:** Preventing contamination when tasting (i.e. food employee may not use a utensil more than once to taste food that is to be sold or served).

**Item #15:** All foods are from approved sources, safe, unadulterated and honestly presented

(i.e. parasite destruction and records retention for raw/undercooked fish).

**Item #16:** Food received in proper condition and at temperature (41°F or below).

**Item #17:** Shellfish tags kept for 90 days.

**Item #18:** Effective food separation, packaging, segregation and substitution methods to prevent contamination.

**Item #19:** Raw, unpackaged animal food may not be offered for consumer self-service (exclusions may apply).

**Item #20:** Food contact surfaces & equipment are cleaned frequently and properly to prevent food contamination.

**Item #21:** Food contact surfaces sanitized properly and approved equipment being used.

**Item #22:** Ready To Eat (RTE) Potentially Hazardous Food (PHF) are properly date marked. Once opened or

(Continued on page 6)



### ATTENTION : TRAINING UPDATE

The Safe Food 2010 Conference is scheduled for July 17th & 18th, 2002. For more information on this training opportunity, please contact Training Officer Wendy Lea at (602) 506-6976.

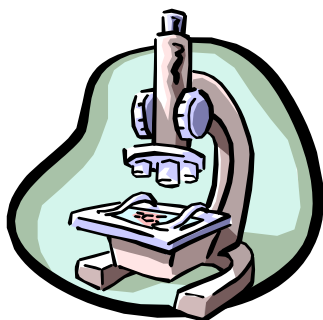
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## Facts about Anthrax

Anthrax is an acute infectious disease caused by the spore-forming bacterium *Bacillus anthracis*. Anthrax most commonly occurs in hoofed mammals and can also infect humans.

Symptoms of the disease vary depending on how the disease was contracted, but usually occur within 7 days after exposure. The serious forms of human anthrax are inhalation anthrax, cutaneous anthrax, and intestinal anthrax.



Initial symptoms of inhalation anthrax infection may resemble a common cold. After several days, the symptoms may progress to severe breathing problems and shock. Inhalation anthrax is often fatal.

The intestinal disease form of anthrax may follow the consumption of contaminated food and is characterized by an acute inflammation of the intestinal tract. Initial signs of nausea, loss of appetite, vomiting, and fever are followed by abdominal pain, vomiting of blood, and severe diarrhea.

Direct person-to-person spread of anthrax is extremely unlikely, if it occurs at all. Therefore, there is no need to immunize or treat contacts of persons ill with anthrax, such as household contacts, friends, or co-workers, unless they were also exposed to the same source of infection.

In persons exposed to anthrax, infection can be prevented with antibiotic treatment.

Early antibiotic treatment of anthrax is essential—delay lessens chances for survival. Anthrax usually is susceptible to penicillin, doxycycline, and fluoroquinolones.

An anthrax vaccine also can prevent infection. Vaccination against anthrax is not recommended for the general public to prevent disease and is not available.

*This material has been developed by the Centers for Disease Control and Prevention. Reuse or reproduction of this material is authorized. Information updated September 2001.*

## An Overview of the Food Processor Program

*By Ralph Jones, R.S., Food Processor Program Coordinator*

The Food Processor program consists of permitted facilities that process food, as well as dietary supplements, large bakeries, bottling plants, ice manufacturing plants, and hospital food service operations. Included in the program are permitted eating and drinking facilities that are located at the same address as one of the above.

Facilities range from the million square feet of the Albertson's distribution center to part-time

salsa manufacturers located in already permitted eating and drinking establishments.

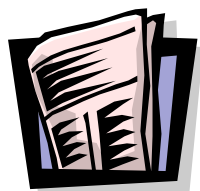
Inspections of these facilities for the most part are standard, but there are some unique requirements. For example, water-bottling plants must have equipment that automatically caps the filled water bottle, manual capping is not allowed.

Also, water-bottling plants are required to have microbiological sampling done weekly for each type of water product.

When inspecting some of the food and dietary supplement processors, I am asked to "suit up" in a lab coat and/or disposable shoe covers due to the very strict requirements of the facility. Each food processor must have a clean-in-place system for the piping, large vats, and other large food contact equipment.

If anyone has questions concerning this program, feel free to contact me at (602) 506-6974 or at [rjones@mail.maricopa.gov](mailto:rjones@mail.maricopa.gov).

## How Does the Media Gets Restaurant Inspection Information?



*From Laura Devany,  
Environmental  
Services Public  
Information  
Officer*

Have you wondered why some restaurants make it on the news and others do not? Well here is a little explanation of what happens behind the scenes.

It's my job is to provide public information to the media and members of the community when they request it. I'm also here to promote the good work being done, especially when it helps to ensure a safe and healthy environment.

Currently Channel 3 and Channel 12 air restaurant reports on Friday evening. They highlight establishments with exceptional

inspection records as well as those with more challenges. They get the inspection results from the Environmental Services Department as part of the Freedom of Information Act. These stations and other members of the media, including the Arizona Republic and the Tribune, have requested and receive weekly restaurant inspection reports. These reports include numbers of critical violations and inspector comments and recommendations.

The media also likes to inform the public about food safety, especially around the holidays and at special events like the State Fair and World Series. We collaborate with food establishments to promote the new food code and events like Food Safety Awareness Month. We've had successful coverage at retail

markets and restaurants that creates a win-win situation for the Department and the establishments. This kind of cooperation is great and we're always looking for a partner to help get the message out.

I'm sure you see things every day that would make a great story. If you can answer the question "Why should I care about this?" in a way you think the media and public would appreciate, you may have a good story on your hands.

If you would like to drop me a line or if you have any questions, contact me at 602-506-6611 or by e-mail at [ldevany@mail.maricopa.gov](mailto:ldevany@mail.maricopa.gov).

## Who's In Charge?

The 2000 Food Code requires that an establishment, where there is a risk of foodborne illness, must have a Person In Charge (PIC) during inspections. The person in charge shall be able to demonstrate knowledge in one of the following ways: compliance with the code, being a Certified Food Service Manager, or by correctly responding to the inspector's questions that relate to the specific food operation. The following information is some of the topics the PIC may be responsible for discussing:

- Stating the required food temperatures and times for safe cooking of PHF's

- Describing the relationship between the prevention of foodborne disease and the personal hygiene of a food employee
- Describing the symptoms associated with the diseases that are transmissible through food
- Explaining the responsibility of the PIC for preventing the spread of disease from food employees
- Explaining the significance of the relationship between maintaining the time and the temperature of potentially hazardous foods (PHF's)
- Explaining the hazards involved

with the consumption of raw or undercooked meat, poultry, eggs and fish

- Stating the required temperatures and times for safe cold storage, hot holding, cooling and reheating PHF's
- Describing the importance of preventing cross contamination, hand contact with ready-to-eat foods, handwashing and good sanitation
- Identifying poisonous or toxic materials in the food operation and how to properly store, dispense, use and dispose of them.

## So You Want To Become a Health Inspector?

*By: Mike Miller, R.S.,  
Plan Review Lead Specialist*

Many times in the 18 years that I have been a health inspector, I was told I have a great job and was asked how to become a health inspector. Often, the question was asked by an employee of a food establishment I was inspecting. In this article I will inform you of the background, education and training needed to become a health inspector in Maricopa County.

In the State of Arizona, and in much of the nation, health inspectors are referred to as Environmental Health Specialists (EHS). In Arizona, Environmental Health Specialists responsible for inspecting eating and drinking establishments are required to be Registered Sanitarians. The Arizona Department of Health Services, (also referred to as the State Health Department) regulates the testing and registration of Sanitarians. This is done through a Sanitarians Council. Applicants are eligible for registration as a Sanitarian within the State of Arizona if the applicant

meets certain criteria, such as successful completion of at least 30 semester hours in the natural sciences at an accredited college or university. If an application to the Sanitarians Council is approved, then the candidate will be scheduled to take the Registered Sanitarian exam. To pass the exam, the candidate must score at least 70%, or 175 correct answers out of 250 questions. The exam covers areas such as food protection, vector control and wastewater treatment.

Here at Maricopa County Environmental Services, we also require a Bachelor's degree to become an EHS. We prefer degrees in the natural sciences, such as Environmental Science, but will consider others during the screening process.

We also prefer applicants that are already registered as a Sanitarian in the State of Arizona, however, they are difficult to find. Therefore, we have a system in place to hire candidates as trainees. A trainee has one year to become registered from the date of hire, and is paid a lesser rate until the trainee has

passed the Registration exam and completed initial probation.

After becoming employed by our Department, the trainee will undergo 4-6 weeks of training before being assigned to a field position. We also provide many of the training materials necessary to study for the Registration exam, as well as some of the time needed to study for it.

So, if you have a Bachelor of Science degree, at least 30 hours in the natural sciences, and like to roam in the field (as opposed to being in an office), you might choose a career as an Environmental Health Specialist.



If you have any questions regarding becoming an Environmental Health Specialist, please contact our Environmental Health Training Officer Wendy Lea at 602-506-6976.

## Protecting Highly Susceptible Populations

Our department employs three Environmental Health Lead Specialists who inspect specialized facilities that often cater to highly susceptible populations (HSP). The FDA defines a highly susceptible population as a group of persons who are more likely than other populations to experience foodborne disease because they are immunocompromised or older adults and in a facility that provides health care or assisted living services, such as a hospital or nursing home; or preschool aged children in a facility that provides custo-

dial care, such as a day care center.

Some of the new food code changes that affect businesses serving these populations are listed below. These changes can be found in their entirety in the 2000 Food Code, Ch. 3, Section 3-8 or [www.maricopa.gov/envsvc/default.asp](http://www.maricopa.gov/envsvc/default.asp).

- Packaged fruit juice and concentrates must be pasteurized (exclusions apply)
- The service of raw seed sprouts is prohibited

- Food in un-opened packages may not be reserved (i.e. crackers, ketchup)
- Food products of animal origin may not be served undercooked, including non-pasteurized shell eggs, raw fish and Caesar dressing

For more information on food service in nursing homes and daycare centers, contact Sabine Walker at 602-506-6977 or Robert Robinson at 602-506-0113. For questions regarding hospital food service, contact Ralph Jones at 602-506-6974.

**Maricopa County Environmental Services Department**  
**Environmental Health Division**  
**1001 N. Central Ave Suite 300**  
**Phoenix, Arizona 85004**  
**(602) 506-6970**

## ***Excellence in Food Safety Award Submittal Form***

Name of Establishment:

Complete Address:

Phone:

Permit Number:

The following items are required to be submitted for award consideration:

***Award Submittal Form***

***Complete Menu***

***Establishment Outline***  
*(description below)*

***Supporting Documentation***

Submittals must be no more than 15 typewritten pages (8 1/2" x 11"), double-spaced. All supporting evidence (e.g. press clippings, inspection documentation, etc.) should be attached to the end of the outline.

Five (5) complete copies of the above information must be submitted for consideration for the award presentation.

The Committee judges recognize that each establishment is unique and that each entry must express the individual highlights of the food safety program within the establishment. The following information is offered as a guide to aid in the completion of the entry outline so that various elements are not omitted which the committee will consider in its deliberations.

☐ ***Establishment Summary***

☐ ***Pest Control Program***

☐ ***Establishment History***

☐ ***Consumer Advisory Program***

☐ ***Risk-Based Food Safety Program***

☐ ***Employee Education System***

☐ ***Crisis Management Plan***

☐ ***Employee Illness Policy***

☐ ***Traceback System***

Signature

Date



**MARICOPA COUNTY  
ENVIRONMENTAL SERVICES**

1001 N. Central Ste. 300  
Phoenix AZ 85004

Phone: 602-506-6970  
Fax: 602-506-6862

Check us out on the web at  
[www.maricopa.gov/envsvc](http://www.maricopa.gov/envsvc)

## ATTENTION FOOD ESTABLISHMENTS!

### IMPORTANT HEALTH CODE INFORMATION INSIDE!

*(Continued from page 1)*

prepared, these items, placed in refrigeration, must be marked according to refrigeration temperature 4 days – 42°F to 45°F and 7 days – 41°F or below. Date will be the discard date).

**Item #23:** Consumer advisories conducted properly (when raw or undercooked animal foods or ingredients are served or sold the public must be provided proper notification by means of both Disclosure and Reminder).

**Item #24:** Person In Charge (PIC) assigned, and demonstrates adequate food safety knowledge applicable to operation (accomplished by having a Licensed Food Service Manager, one required per establishment, and the PIC knowledgeable of food safety if they are not the licensed individual).

**Item #25:** If your establishment is going to use time as the only temperature control method, it must be pre-approved by the inspector. The facility must also have on-site written procedures that indicate when the food is to be discarded (i.e. when the food is removed from temperature control).

**Item #26:** HACCP plan followed properly, variance operations conducted properly

and reduced oxygen packaging conducted properly.

**Item #27:** Physical Facilities – (All plumbing to meet plumbing code requirements for backflow protection and waste water is properly disposed of into provided mop sink).

**Item #28:** Insects, rodents, animal control and toxic items (Need I say more?).

**Item #29:** Equipment, utensils and linens (equipment/utensils are constructed of proper materials).

**Item #30:** Proper procedures followed for highly susceptible populations (see article on page 4 of this newsletter).

**Item #31:** Mobile food and vending (marked only if you have one of these permits otherwise it will state N/A).

Each of these items will be marked in one of the following ways:

- "Y" for yes, the operator was doing this properly at the time of inspection
- "N" for no, the item was in violation (it will be noted with comments later in the report)
- "N/A" for not applicable meaning that the establishment does not do this process
- "N/O" for not observed at the time of the inspection.

Each of these 31 items is a critical item, which means it can contribute to a food-borne illness. Additional non-critical items will be marked when found in violation and will be noted in the comment section.

You will note that there is no scoring system at this time. The Department is counting the number of critical violations and repeat violations as an indicator. We will collect this data and establish a baseline for each of the priority groups prior to establishing a ranking system.

I know that some of these items are new to your operation. Even though we have mentioned them in a previous newsletter, you might be seeing them for the first time. Please take the appropriate actions; discuss these items with your management team, and prepare for your next inspection.

As always, if you have a question, please call the Division at 602-506-6970 as we are here to assist you in food safety!

Happy Holidays!